

SOLSTICE

Vintage 2020



“A summer wine to drink chilled, to surprise you with its texture and aromatics.”

Area: 1,5 hectares

Production : 5 000 bottles

Bottled: June 2021

COMPOSITION

100% Merlot

DENSITY

5 500 plants/ha

YIELD

34 hectoliters/ha

HARVESTING

The Merlot grapes were harvested in mid-September at optimum ripeness.

WINEMAKING

The grapes are destemmed and lightly crushed before being placed in temperature-controlled stainless steel vats. Vatting lasts between 15 and 21 days, with no SO₂ (bisulfite) added at any stage of vinification or bottling.

MATURATION

100% vats to preserve the fruit.

EYE



Beautiful color. dark

NOSE



Intense red fruit nose. Sweet honey aromas on the attack.

MOUTH



Fruity and ample on the palate. Strong finish with aromatic persistence.